



## FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

### PROJECT DESIGN DETAILS

PROJECT NAME	<b>Zengo Brunch</b>
PROPERTY	<b>Zengo, West Bay, Doha</b>
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	<b>A5</b>
ORIENTATION (PORTRAIT OR LANDSCAPE)	<b>Portrait</b>
DATE NEEDED	<b>09/01/2026</b>

### MENU SUBMITTAL SOP

#### STEP 1: OBTAIN APPROVALS

**FOOD MENUS: REQUIRED APPROVALS** (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

- Menu Brief Preparation:**
  - Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
  - The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
  - Pricing should be **informed and included in the initial submission**, rather than added after approval.
  - Completed menu submission must be received no less than 14 days before the proposed change.**
- Initial Review:**
  - The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
- Final Approval Process:**
  - The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
- Menu Design Kickoff & Distribution:**
  - Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
  - For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
  - For other properties:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

#### STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

### MENU

**Please drop the menu content below on page 2.**



RICHARD  
SANDOVAL  
HOSPITALITY

### For The Table

~~Guacamole Traditional, avocado, onion, tomato, lime, coriander V (Maya)~~

**Edamame**, steamed edamame, sea salt S,VG

**Zengo Salad**, kani, green lettuce, cucumber, avocado, yuzu miso dressing C,MU,S

### Live Station

**Chef's Selection Sushi and Tiradito**

~~Chef's Selection Ceviche (Maya)~~

### Taco Live Station

~~Pibil, chicken pibil, pineapple – habanero sauce, red pickle onion (Maya)~~

~~Camaron, shrimp marinated, pineapple pico de gallo S (Maya)~~

### Hot Live Station

**Peking Duck**

### Hot Appetizer

**Tori Karaage**, crispy fried chicken, korean aioli, sesame seeds E, G, SE, S

**Duck Gyoza**, hoisin ponzu, leek, togarashi G,S

### Entrée

~~Fajitas Beef, with roasted capsicums & onion (Maya)~~

**Black Pepper Beef**, onion, capsicum, black peppercorn sauce G,D ,S

**Salmon Miso**, celeriac puree, brussels sprout, Japanese salsa F,D,S

**Kung Pao Prawn**, capsicum, dried chili, cashew nut, shishito peppers C,E,G,N,S

### Desserts

**Chef's Selection** E,G,D

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan  
\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.